

A Taste For *Something Moore*

Catering and Personal Chef Service

2010 Menu



Clinton, PA
412 251-3019

www.tastemoore.com

“Something more than the ordinary”

Chicken

Chicken Picatta

(Chicken cutlets in a lemon, wine, and caper sauce)

Chicken Marbella

(Sautéed chicken in a Mediterranean style sauce with capers, prunes, and Spanish olives)

Chicken Dijonnaise

(Chicken breasts in a dijon mustard/cream sauce with thyme, rosemary and tarragon)

Chicken Saltimbocca

(Sautéed chicken breasts topped with prosciutto and provolone,
covered with a mushroom sage sauce)

Tandori Chicken

(Grilled chicken breasts in a lemon, green chile and cilantro marinade
served over lemon-cilantro rice)

Chicken Marsala

(Lightly coated chicken breasts braised with Marsala and mushrooms)

Stuffed Chicken Breast

(Cheese filled chicken breast with herb breadcrumb crust)

Chicken Bolognese

(Chicken breast topped with prosciutto and cheese,
served in a light mushroom cream sauce)

Moroccan Lemon Chicken

(Sautéed chicken and chickpeas in a fresh lemon, curry sauce with mango chutney)

Italian Chicken Bundles

(Egg roll wrapper filed with chicken, ricotta and spinach
served in a marinara sauce)

Greek Chicken Sauté

(Greek seasoned chicken breast sautéed with tomato, olives, capers and feta)

Chicken Enchiladas Suizas

(Rolled flour tortillas filled with chicken, cheese, and sour cream topped with a jalapeno-tomatillo salsa, cheese, cilantro and sour cream)

Stir-fried Chinese Chicken

(Stir-fry chicken and vegetables in a spicy soy-ginger sauce)

Pork

Sweet and Sour Pork

(Stir-fried pork tenderloin with onions and peppers in a sweet and sour sauce)

Asian Apricot Pork Tenderloin

(Pork tenderloin with a hoisin-apricot glaze)

Marinated Pork Tenderloin Medallions

(Herb marinated medallions of pork tenderloin with maple-mustard sauce)

Citrus-Grilled Pork Tenderloin

(Grilled pork tenderloin in an orange, garlic, and soy sauce with mint)

Cranberry Glazed Pork Tenderloin

(Pork tenderloin roasted in a sweet cranberry glaze)

Ginger Pork-Sweet Potato Stir Fry

(Stir-fried pork tenderloin strips in a pineapple teriyaki glaze with snow peas, sweet potatoes, and red bell peppers)

Cider Braised Pork with Apples

(Braised pork tenderloin with apples in an apple cider glaze)

Pork Carnitas

(Burritos filled with slow cooked pork loin and chipotle with cheddar-jack cheese)

Beef and Veal

Beef Madagascar

(Strips of lean beef in a rich green peppercorn sauce)

Beef Stroganoff

(Sirloin strips in a beef and sour cream sauce with mushrooms)

Citrus Beef Stir-Fry

(Sirloin stir-fried in an orange sauce with snow peas and bean sprouts)

BBQ Beef Short Ribs

(Slow cooked beef short ribs in a mild barbecue sauce)

Grilled Flat Iron Steak

(Southwest season flat iron steak with salsa)

Veal Scaloppine Saltimbocca

(Sautéed veal cutlets in a marsala, prosciutto, and sage sauce)

Pasta

Nine Layer Lasagna

(Lasagna with Italian sausage, ground beef and three cheeses)

Spinach and Sausage-Stuffed Shells

(Three cheese and spinach filled pasta shells topped with tomato sauce and parmesan)

Mediterranean Pasta

(Bow tie pasta tossed with artichokes, olives, sun-dried tomatoes, feta and capers in a light herb sauce)

Spaghetti and Meatballs

(Large beef, veal and pork meatballs served over spaghetti in marinara sauce)

Gnocchi in Walnut-Sage Brown Butter Sauce

(Potato gnocchi in brown butter with sage and walnuts)

Cheese Stuffed Shells with Sun-Dried Tomato and Basil Cream Sauce*

(Pasta shells filled with ricotta, mozzarella, and parmesan cheeses and topped with the cream sauce)

Roasted Vegetable Lasagna

(Lasagna layered with an assortment of roasted vegetables and cheeses)

Macaroni and Cheese

(Elbow pasta in a creamy cheddar sauce)

Pasta Quattro Formaggi

(Penne pasta in a four cheese and cream sauce)

Pasta Fazool Casserole

(Italian casserole with ground beef, sausage, tomatoes, and white beans, topped with parmesan and mozzarella)

Double Cheese and Chicken Farfalle

(Baked bow-tie pasta with chicken, sun-dried tomatoes and two cheeses)

Fettuccine Bolognese

(Fettucine topped with a robust, pork, veal and beef tomato sauce)

Ravioli a la Parmesana

(Cheese ravioli in meat sauce topped with parmesan cheese)

****Vegetarian***

****Vegetarian Paella****

(Spanish rice with saffron and zucchini, eggplant and artichokes)

****Vegetarian Stir-Fry****

(Stir-fried vegetables in a ginger-garlic teriyaki sauce)

Specialty Sandwiches and Salads

Beef and Brie Sandwich

Grilled Carne Asada (Steak) Wrap

Turkey Wrap with Mango and Curried Mayonnaise

Smoked Turkey Wrap with Chipotle Mayonnaise

Chicken and Roasted Pepper Sandwich with Cilantro Relish

Pork Tenderloin Sandwich with Apple Butter and Dijon

Asian Pork and Vegetable Wrap

Tuscan-Style Grilled Chicken on Cibatta

Chicken Salad Croissant

Southwest Chicken Wrap

Greek Feta, Spinach and Tomato Pita

BBQ Pulled Pork

Roast Turkey with Cranberry Relish

Salade Niçoise Sandwich

California Wrap

Mixed Salad Greens with Mandarin Oranges & Honey-Ginger Dressing

Southwest Salad with Chicken

Grilled Chicken or Beef Caesar Salad

Spinach Salad with Strawberries

Greek Salad

Chef Salad

Soups and More

White Chicken Chili

(Southwestern spiced chicken chili with navy beans and vegetables garnished with jack cheese)

Texas Chili

(Smoky beef & bean chili with chipotle peppers)

Jambalaya with Chicken, Shrimp and Sausage

(Spicy Jambalaya with chicken, shrimp, sausage, peppers and onions with Cajun spices)

Cheddar Chicken and Corn Chowder

(Creamy chicken soup with potatoes, corn and cheddar cheese)

Minestrone

(An Italian classic with vegetables, pasta, and beans)

Italian Beef Soup

(An Italian soup with tender beef short rib meat, tomatoes, leeks, pasta and parmesan)

Winter Minestrone

(A rich soup with winter greens, mini pasta, and cannellini beans)

Santa Fe Chicken Soup

(Southwest seasoned chicken noodle soup)

Vegetable Soup Provencal

(Garden vegetable and pasta soup)



Ask the Chef



***Special requests – if you don't see something you are looking for
or want to make an adjustment - just ask Chef Jeff!***

Bread, salad, plates, plasticware and napkins accompany all entrees.

Soup prices range from \$10.00 - \$13.00 per person -which includes delivery and set-up.

Signature Desserts

Apple Crisp

Blueberry Buckle

Blueberry Streusel Bars

Bourbon Pecan Pie

Bread Pudding

Caramel Apple Pie

Carrot Cake Muffins

Chocolate Applesauce Cake

Chocolate Peanut Butter Brownies

Chocolate Filled Cupcakes

Coconut Blondies

Double Chocolate Brownies

French Silk Pie

Fresh Fruit Trifle

Gourmet Cookies

Key Lime Pie

Mocha Mud Cake
New York Cheesecake
Tiramisu

*Always remember: "Stressed" spelled backward
is "desserts"!*

A Taste For Something Moore

Ordering Guidelines

To Place an Order

Your order is important to us. We prepare it to order, using fresh ingredients.

A minimum of 48 hours notice will ensure you will receive the highest quality food and the most timely service.

We do know that this is not a perfect world and sometimes a delivery is needed at the last minute.

We will do our best to accommodate if at all possible.

Please do not hesitate to call if it is within the 48-hour time frame.

Chef Jeff can be reached at **412 251-3019** or chef@tastemoore.com

Due to the quality, quantity and labor involved in preparing your food, certain items require a **minimum order** to be cost effective.

Pricing and Payment

Our menu items are not individually priced since many factors are involved.

Please call for an exact price.

To aid in estimating the cost, our price ranges from \$10.00 - \$18.00 per person -which includes delivery, at no charge, and set-up and pick-up if necessary.

Also included in the price are the following:

Side dish, bread, salad, quality stoneware plates, plasticware and napkins.

Sales tax is not included in the price.

Visa, MasterCard and Discover are accepted.



Special Requests

We will do our best to fill an order that involves a special request.
If you are looking for something special – please ask.
Taking special requests, in addition to our overall no-worry service and
high-quality food makes us -

“something more than the ordinary!”



Member: Pittsburgh Airport Chamber of Commerce

Breakfast

Continental

(Fresh fruit, juice and coffee included)

Assorted Breads, Muffins or Scones

Sour Cream Coffee Cake

Cinnamon Rolls

Ham and Cheese Croissant Sandwich

Upscale

Egg Strata

A Bread, Ham, Egg and Cheese Breakfast Casserole

Wake Up Casserole

An Egg Casserole with Sausage, Mushrooms, Onion, and Cheese

Signature Dish - Vegetable Tart

A Savory Tart filled with various Vegetables and topped with Gruyere and Parmesan

Broccoli and Chicken Quiche

Quiche filled with Chicken, Broccoli and Cheese topped with toasted Pecans

Signature Dish II - Peaches and Crème Brulée French Toast

Overnight French Toast with a Brown Sugar Topping Served with fresh Peaches

Grand Marnier French Toast

Overnight French Toast using French Bread in a special batter with Grand Marnier

Blueberry Breakfast Bread Pudding

Overnight Bread Pudding with Blueberries and Cream Cheese

Stuffed Oven-Baked Croissants with Apricot and Orange Sauce

Croissants stuffed with three cheeses and soaked in an egg batter and baked, served with an Apricot-Orange Sauce

Brunch Omelet Torte

A Torte layered with Egg Omelets, Potatoes, Ham and Cheese wrapped in Puff Pastry

Breakfast Muesli

Oats, almonds, apples and raisins with sweetened cream

Bacon / Sausage / Roasted Potatoes

Hors d'oeuvres

Items below priced by the piece (\$1.50/piece)

[minimum order 25 each]

Baguette Croustade with Tomatoes and Cheese

Boursin Cheese Stuffed Dates

Cheese Puffs

Gorgonzola Pecan Grapes

Mushroom Appetizers in Phyllo

Pear & Brie Phyllo Purses

Olive Puffs

Rueben Puffs

Rumaki (bacon wrapped water chestnuts)

Spinach and Artichoke Phyllo Shells

Spinach and Mushroom Frittata

Spinach, Feta, Sun-Dried Tomato Triangles

Sweet Onion Tartlets

Sweet and Sour Meatballs

Items below priced per person (\$2.00/person)

Assorted Cheese and Cracker Tray

Caramelized Brie with Spiced Pecans

Feta Walnut Tarts

Fruit & Cheese Kabobs

Prosciutto Wrapped Asparagus Spears

Stuffed Mushroom Caps

Items below priced per person (\$3.00/person)

Asian Pork Crepes

Beef Wellington Bites
Chicken Satay with Peanut Dipping Sauce
Grilled Ginger-Orange Chicken Skewers with Ginger Dipping Sauce
Mango Shrimp Tartlets
Shrimp with Bacon Appetizer
Shrimp Cocktail Smoked
Salmon Dip with Crackers
Thai Ginger Beef Mini Salad

Items below priced per person (\$4.50/person)

Bacon Wrapped Ginger-Soy Scallops
Hoisin Glazed Beef Tenderloin Skewers
Mini Angus Burgers with Smoked Cheddar Cheese
Mongolian Baby Lamb Chops

Additional hors d'oeuvres available upon request.